

Professional Standards are Coming: Are You Ready?

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After this session you will:

- Know how USDA developed the proposed rule
- Understand the main components of the proposed rule
- Know about the next steps for the proposed rule

Why do we need professional
standards for school nutrition
professionals?

Why Professional Standards?

- Training requirements build skills
- School nutrition programs are complex-on-going training needed just to keep up
- Enhance image of school nutrition employees
- Training of food handlers in food safety is crucial for the health of our students

Developing the Professional Standards Proposed Rule

Proposed Rule sets forth...

- Minimum professional standards for:
 - State Agency Directors
 - School District Child Nutrition Directors
 - School Managers and Other Staff

State Agency Directors

New State Agency CN Directors Proposed Requirements

- Individuals at State level with responsibility for oversight of the NSLP and SBP
- Bachelor's degree in
 - Food and nutrition, food service management, dietetics, family and consumer science, nutrition education, culinary arts, business, or related field
- Skills in leadership, management and supervision

State Agency Director of Food Distribution Proposed Requirements

- Individuals at the State agency level with responsibility for the distribution of USDA Foods in schools under 7 CFR part 250
- Bachelor's degree (no major specified)
- Extensive knowledge and experience
- Skills in leadership, management and supervision

State Agency Training Requirements

CN Director and FD Director

- New and current directors must
 - Receive minimum of 15 hours of training each year
 - PROVIDE training

School Food Authority Directors

School Food Authority Directors

Definition

- Responsible for the management of a school food authority (SFA)
- SFA is the governing body that has legal authority to operate school meal programs

School Food Authority Directors

- The rule proposes
 - Education, training and certification requirements
 - Training criteria to maintain certification

School Food Authority Directors

- Would apply to new hires ONLY
- Divided into three LEA size categories
 - Increasing responsibility and complexity
- Categories
 - Fewer than 2,500 students
 - 2,500-9,999 students
 - 10,000 or more students
 - In proposed rule, broken into 10,000-24,999 and 25,000+ students

Food Safety Requirement for Directors

- At least 8 hours of food safety training would be required either within 3 years prior to their starting date or completed within 30 days of employee's starting date

SFA Directors Training

- Applies to new and current directors
- 15 hours of annual training
- A variety of formats envisioned
- Training conducted by directors or staff may count toward their own training

School Nutrition Managers

School Nutrition Managers Definition

- Managers are
 - Individuals directly responsible for the management of the day-to-day operations of school nutrition programs for a participating school(s)

School Nutrition Managers

- No proposed education requirements
- Annual training requirements
 - 12 hours annually

Other
School Nutrition Employees

Other School Nutrition Employees Proposed Training

- 8 hours of training each year
- Employees who work less than 20 hours per week would have training requirements proportional to hours worked

Proposed Requirements by Job Category

State Agency Director & FD Director	School Nutrition Directors- District level	School Nutrition Personnel: Managers & Other Staff
Hiring Standards: Bachelor's degree Additional skills	Education requirement: based on LEA size	
Training requirements: Receive 15 hours Give 18 hours	Training requirements: 15 hours	Training requirements: 12 hours-managers 8 hours others Less for part-time

Training

- In a variety of formats
 - Virtual/web-based and in-person
 - Including free or low-cost options
- From a variety of sources
 - FNS
 - NFSMI
 - Professional Associations and organizations
 - In-house
 - State
 - Commercial vendors

Training Database

- All training would fit into a category
 - Nutrition
 - Operations
 - Administration
 - Communications & Marketing

Tracking training

- Track employee training
 - Optional tool being developed by FNS

Allowable Costs

- Training to staff an allowable use of nonprofit school food service account
- Would exclude costs used to meet hiring requirements for new SFA directors

Certificate Program

- Currently being developed
- Not a certification or credentialing program
- Recognition for various levels of training

State oversight

- States would review compliance with the professional standards at the time of their administrative review
- Would amend regulations on what is covered in reviews
- Corrective actions

Professional Standards for School Foodservice Personnel Proposed Rule

- Proposed Rule
 - Published February 2014
- 60-day Comment Period
 - Closed April 7th, 2014
- Comments (~2200) currently being analyzed
 - Nearly 250 unique comments
- Projected publication
 - Late 2014/early 2015

Reviewing the Rule

- Federal Register
 - Search “Professional standards nutrition” or FNS 2011-0030
- FNS Web site
 - <http://www.fns.usda.gov/nsip/regulations>

Tools for Schools

- <http://www.fns.usda.gov/healthierschoolday>
- One-stop guide to nutrition standards for school meals and snacks
 - Free nutrition materials, training, and recipes for school food service
 - Smarter Lunchroom strategies
 - Tips for offering more fruits, vegetables, and whole grain-rich foods
 - Grant opportunities
 - Best practices from other schools
 - Regulations and policies

We want your feedback!

- Keep sharing your best practices, challenges, and concerns
- Share best practices at -
<http://healthymeals.nal.usda.gov/best-practices>

Existing Meal Pattern Flexibilities

- Phased-in Breakfast implementation
- Option to offer a daily meat/meat alternate at breakfast
- Allowed students to take just $\frac{1}{2}$ cup of fruit or vegetables under OVS
- Removed the starchy vegetable limit that had been proposed
- Pushed out the second sodium target by an additional year
- Relaxed weekly maximums on grain and meat/meat alternates
- Allowed frozen fruit with added sugar
- Clarified allowable whole grain-rich corn products
- Provided two-year flexibility for schools that cannot obtain acceptable whole grain-rich pasta
- Provided Smart Snack exemption for grain-only entrees served at breakfast

Professional Standards for School Nutrition Staff - Website

Tina Moczydlowski
Technical Information Coordinator
Healthy Meals Resource System

Healthy Meals Resource System

- HMRS is a training and technical assistance component of Team Nutrition
- Funded by the United States Department of Agriculture's Food and Nutrition Service
- Maintained at National Agricultural Library's Food and Nutrition Information Center in collaboration with the University of Maryland

What We Do

- HMRS collects resources that have been developed by State/Federal/Local government, universities, industry, and professional groups to share with a wider audience
- HMRS does not develop or distribute any materials, but shares all appropriate resources via the Website, and assists patrons in finding resources to fit their needs

Overview

- The Professional Standards site can be accessed via the main Healthy Meals Resource System site
 - <http://healthymeals.nal.usda.gov/>

Overview

- The Professional Standards site
- <http://professionalstandards.nal.usda.gov>

Overview

- The *Professional Standards* site allows school nutrition professionals to search for training that meets their learning needs in one easy-to-use website
- Each listing contains information about the training, including how to access, developer, date, learning objectives covered, and more

Find Training

- Users can browse through trainings by clicking on the main learning objectives on the left side: Nutrition, Operations, Administration, or Communications / Marketing

Find Training

- The user will then see a listing of sub-topics. Each topic can be clicked on to see trainings that meet that objective
- Searches are also available for more specific topic areas

Search Results

- Search results are presented in a table format for quick at-a-glance information about trainings that meet the specific learning objective
- The chart provides the training title, developer, format, and whether or not access to the training is restricted (such as to professionals in a particular state)

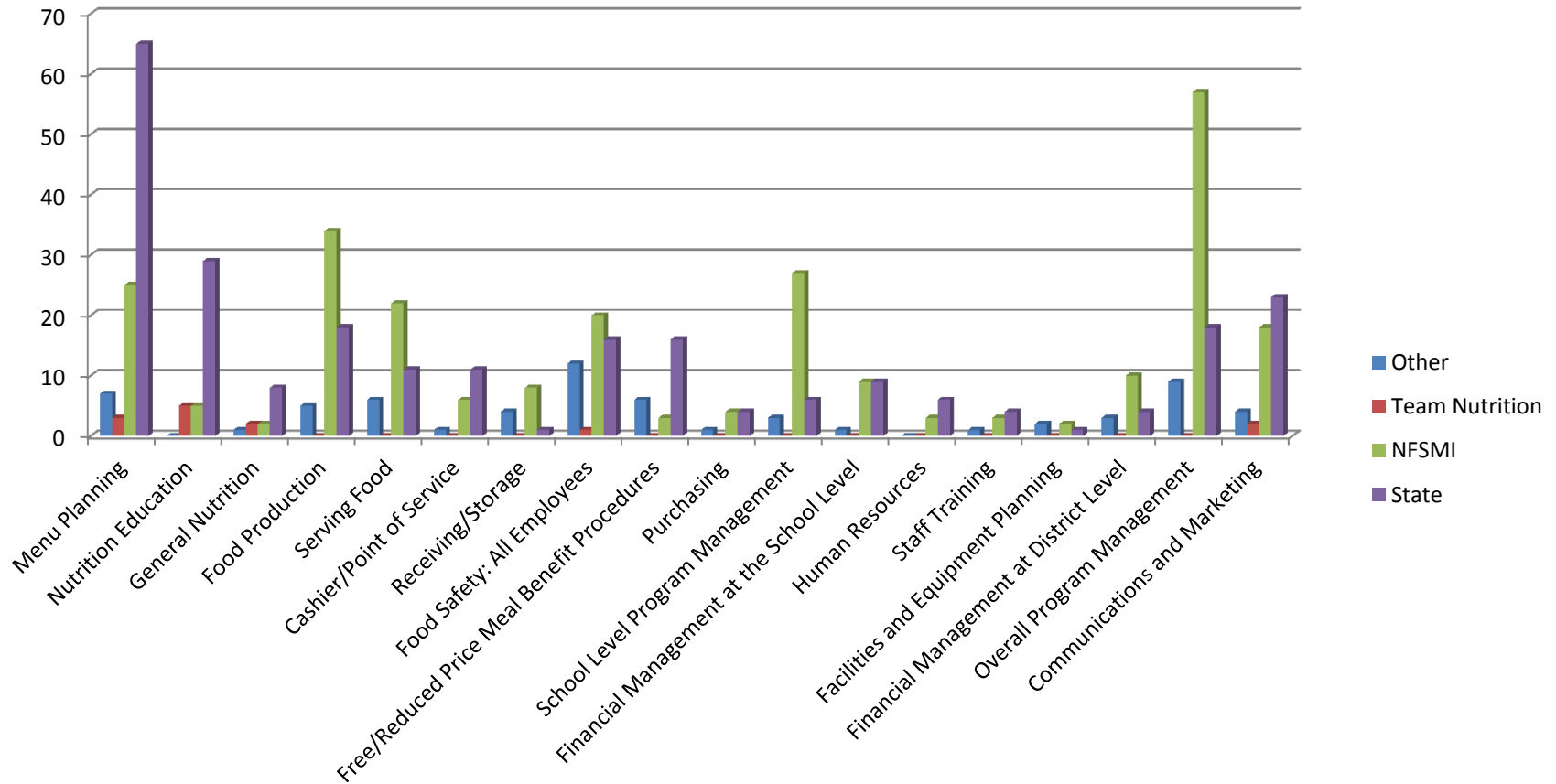
Training Details

- Each record provides information about the training, including the title, a description, the developer, publication date, learning objectives met, language, and how to access the training.

Advanced Search

- An advanced search page is also available for conducting refined searches for a specific training need
- This search option search allows users to specify the training format, language, length, learning objectives, cost, and/or keywords of interest

Trainings available



Content

- There are over 300 resources currently hosted on the Professional Standards website in a range of formats

Content

- The timed trainings and videos are available in various training lengths

Calendar

- The calendar includes conferences and trainings that are happening around the country.
- As it is a Google calendar, the trainings can be easily added to a users' Google calendar.
- New trainings and conferences can be submitted for the calendar at hmrs@ars.usda.gov

Get Connected

- To receive updates on new training and participate in discussion with other school nutrition professionals nationwide, join Mealtalk
- Mealtalk: an email discussion group and communication tool, linking professionals operating Child Nutrition Programs, in order to share resources, information and innovative solutions to common problems
- To join, please see the HMRS or Professional Standards site

Have something to share?

- Email us!
- Trainings can be submitted for review and potential inclusion in the Professional Standards website by emailing the Healthy Meals Resource System team at hmrs@ars.usda.gov

Questions?

- Questions about the Professional Standards Website can be sent to hmrs@ars.usda.gov
- For any additional questions about this presentation, please email:
Christina.Moczydlowski@ars.usda.gov